



NAME End Grain
 ESTATE Tillingham,
 Peasmarsh, East Sussex, UK
 VINTAGE 2017
 ALC 10.5% VOL
 GRAPE(S) Ortega 60%
 Chardonnay 15%
 Schönburger 12.5%
 Bacchus 12.5%

TASTING NOTE

Stone fruit led, with elevated savoury notes including cacao and spice. Indescribable bliss.
 Suitable for vegetarians /vegans: YES

BACKGROUND/VINIFICATION

- Ortega grapes, crushed and left on skins foot treading twice a day for 5–7 days before being pressed in small basket press and fermented in stainless steel and oak barrel.
- Chardonnay grapes whole bunch pressed and fermented in stainless steel.
- Schönburger grapes hand selected on sorting table, whole bunches foot trodden and left on skins for 24 hours before pressing in basket press and fermenting in stainless steel.
- Bacchus grapes whole bunch pressed, fermented in stainless steel and aged in oak fuder.
- Zero filtration.
- Zero fining.
- Zero sulphur.

TECHNICAL

Free SO₂: <5 ppm
 Total SO₂: <40 ppm
 Acidity: 5.8 g/l
 Residual sugar: 0 g/l